

AMENDMENTS TO THE CLAIMS:

The following is a complete listing of the claims and reflects all changes currently being made to the claims. This listing supersedes all earlier versions and all earlier listings of the claims:

1. (Currently Amended) An energy bar having a mean hedonic score for consumer acceptability of at least about 5.2, wherein said energy bar has about [[2]] 15 to about [[55]] 45 g of carbohydrates, about 1 to about 4.5 g of fortification components, about 8 to about 40 g of protein, about 3 to about 8 g of fat, about 150 to about 300 calories, and a moisture content of less than about 15% by weight, based on a 55 g serving size, wherein said carbohydrates are selected from the group consisting of starch, sugar, gels, syrups, honey, molasses, and combinations thereof, said fortification components are selected from the group consisting of vitamins, minerals, ~~fiber, antioxidants, amino acids, herbal supplements, polyphenols,~~ and combinations thereof, said protein is selected from the group consisting of whey protein, milk protein, egg protein, casein, peanut flour, nut meats, vegetable protein, and combinations thereof, and said fat is selected from the group consisting of chocolate, peanut butter, fat substitutes, vegetable fats, tropical fats, animal fats and combinations thereof.

2. (Original) The energy bar of claim 1, at a 60 % confidence level.

3. (Currently Amended) A grain based energy bar having a mean hedonic score for consumer acceptability of at least about 5.2, wherein said energy bar has about [[2]] 15 to about [[55]] 45 g of carbohydrates, about 1 to about 4.5 g of fortification components, about 8 to about

40 g of protein, about 3 to about 8 g of fat, about 150 to about 300 calories, and a moisture content of less than about 15% by weight, based on a 55 g serving size, and wherein said carbohydrates are selected from the group consisting of starch, sugar, gels, syrups, honey, molasses, and combinations thereof, said fortification components are selected from the group consisting of vitamins, minerals, ~~fiber, antioxidants, amino acids, herbal supplements, polyphenols~~, and combinations thereof, said protein is selected from the group consisting of whey protein, milk protein, egg protein, casein, peanut flour, nut meats, vegetable protein, and combinations thereof, and said fat is selected from the group consisting of chocolate, peanut butter, fat substitutes, vegetable fats, tropical fats, animal fats and combinations thereof.

4. (Previously Presented) The energy bar of claim 3, wherein said energy bar has process sensitive ingredients that are processed in a manner to preserve the integrity of said process sensitive ingredients by controlling the temperature and shear energy imparted on said process sensitive ingredients.

5. (Cancelled).

6. (Previously Presented) The energy bar of claim 3, wherein said energy bar includes protein powder that has a particle size distribution such that at least about 30 wt.% of said protein powder has a mean particle size of at least about 35 microns.

7. (Currently Amended) A chewy energy bar having a mean hedonic score for consumer acceptability of at least about 4.9, wherein said energy bar has about [[2]] 15 to about

[[55]] 45 g of carbohydrates, about 1 to about 4.5 g of fortification components, about 8 to about 40 g of protein, about 3 to about 8 g of fat, about 150 to about 300 calories, and a moisture content of less than about 15% by weight, based on a 55 g serving size, and

wherein said carbohydrates are selected from the group consisting of starch, sugar, gels, syrups, honey, molasses, and combinations thereof, said fortification components are selected from the group consisting of vitamins, minerals, ~~fiber, antioxidants, amino acids, herbal supplements, polyphenols,~~ and combinations thereof, said protein is selected from the group consisting of whey protein, milk protein, egg protein, casein, peanut flour, nut meats, vegetable protein, and combinations thereof, and said fat is selected from the group consisting of chocolate, peanut butter, fat substitutes, vegetable fats, tropical fats, animal fats and combinations thereof.

8. (Original) The energy bar of claim 7, wherein said energy bar has process sensitive ingredients that are processed in a manner to preserve the integrity of said process sensitive ingredients by controlling the temperature and shear energy imparted on said process sensitive ingredients.

9. (Cancelled).

10. (Original) The energy bar of claim 7, wherein said energy bar has protein powder that has a particle size distribution such that at least about 30 wt.% of said protein powder has a mean particle size of at least about 35 microns.

11. (Original) The energy bar of claim 7, wherein said energy bar has a fat-carbohydrate matrix that is gently folded into an energy bar matrix, wherein said energy bar matrix is comprised of one or more solid components, and one or more carbohydrate based syrups.

12. (Original) The energy bar of claim 11, wherein said fat-carbohydrate matrix is selected from the group consisting of caramel, fondants, truffles, creams, ganache, mousse, chocolate, and mixtures thereof.

13. (Original) The energy bar of claim 7, wherein said energy bar has inclusions that are comprised of fortification ingredients.

14. (Currently Amended) An energy bar made by the process comprising the steps of:

(a) mixing one or more solid components and one or more carbohydrate based syrups to form an energy bar matrix;

(b) mixing said energy bar matrix with a fat-carbohydrate matrix to form an enhanced energy bar matrix, wherein said fat-carbohydrate matrix is comprised of one or more fats and one or more carbohydrate components, and

(c) forming said enhanced energy bar matrix into said energy bar, wherein said energy bar has a lubricious mouthfeel, and

wherein said energy bar has about [[2]] 15 to about [[55]] 45 g of carbohydrates, about 1 to about 4.5 g of fortification components, about [[5]] 8 to about 40 g of

protein, about [[2]] 3 to about [[10]] 8 g of fat, about 150 to about 300 calories, and a moisture content of less than about 15% by weight, based on a 55 g serving size, and wherein said carbohydrates are selected from the group consisting of starch, sugar, gels, syrups, honey, molasses, and combinations thereof, said fortification components are selected from the group consisting of vitamins, minerals, ~~fiber, antioxidants, amino acids, herbal supplements, polyphenols,~~ and combinations thereof, said protein is selected from the group consisting of whey protein, milk protein, egg protein, casein, peanut flour, nut meats, vegetable protein, and combinations thereof, and said fat is selected from the group consisting of chocolate, peanut butter, fat substitutes, vegetable fats, tropical fats, animal fats and combinations thereof.

15. (Original) The energy bar of claim 14, wherein said energy bar has a mean hedonic score of at least about 5.2.

16. (Currently Amended) A method of making an energy bar comprising the steps of:

- (a) mixing one or more solid components and one or more carbohydrate based syrups to form an energy bar matrix;
- (b) mixing said energy bar matrix with a fat-carbohydrate matrix to form an enhanced energy bar matrix, wherein said fat-carbohydrate matrix is comprised of one or more fats and one or more carbohydrate components, and
- (c) forming said enhanced energy bar matrix into said energy bar, wherein said energy bar has a lubricious mouthfeel, and

wherein said energy bar has about [[2]] 15 to about [[55]] 45 g of carbohydrates, about 1 to about 4.5 g of fortification components, about [[5]] 8 to about 40 g of protein, about

[[2]] 3 to about [[10]] 8 g of fat, about 150 to about 300 calories, and a moisture content of less than about 15% by weight, based on a 55 g serving size, and

wherein said carbohydrates are selected from the group consisting of starch, sugar, gels, syrups, honey, molasses, and combinations thereof, said fortification components are selected from the group consisting of vitamins, minerals, ~~fiber, antioxidants, amino acids, herbal supplements, polyphenols,~~ and combinations thereof, said protein is selected from the group consisting of whey protein, milk protein, egg protein, casein, peanut flour, nut meats, vegetable protein, and combinations thereof, and said fat is selected from the group consisting of chocolate, peanut butter, fat substitutes, vegetable fats, tropical fats, animal fats and combinations thereof.

17. (Original) The method of claim 16, wherein said energy bar has a mean hedonic score of at least about 5.2.

18. (Currently Amended) A method for improving the mean hedonic score of an energy bar, comprising one or more of the following steps: (a) processing process sensitive ingredients in a manner to preserve the integrity of said process sensitive ingredients by controlling the temperature and/or shear energy imparted on said process sensitive ingredients; (b) including a fat-carbohydrate matrix with an energy bar matrix; and (c) using protein powders that have a particle size distribution such that at least about 30 wt.% of said protein powder has a mean particle size of at least about 35 microns,

wherein said energy bar has about [[2]] 15 to about [[55]] 45 g of carbohydrates, about 1 to about 4.5 g of fortification components, about [[5]] 8 to about 40 g of protein, about

[[2]] 3 to about [[10]] 8 g of fat, about 150 to about 300 calories, and a moisture content of less than about 15% by weight, based on a 55 g serving size, and

wherein said carbohydrates are selected from the group consisting of starch, sugar, gels, syrups, honey, molasses, and combinations thereof, said fortification components are selected from the group consisting of vitamins, minerals, ~~fiber, antioxidants, amino acids, herbal supplements, polyphenols~~, and combinations thereof, said protein is selected from the group consisting of whey protein, milk protein, egg protein, casein, peanut flour, nut meats, vegetable protein, and combinations thereof, and said fat is selected from the group consisting of chocolate, peanut butter, fat substitutes, vegetable fats, tropical fats, animal fats and combinations thereof.

19. (Original) The method of claim 18, wherein step (a) is used to produce a hedonic gain of about 0.4 points.

20. (Previously Presented) The method of claim 18, wherein steps (a) and (b) are used to produce a hedonic gain of about 0.6 points.

21. (Currently Amended) An energy bar having a mean hedonic score for consumer acceptability of at least about 5.2, wherein said energy bar has about [[2]] 15 to about [[55]] 45 g of carbohydrates, about 1 to about 4.5 g of fortification components, about [[5]] 8 to about 40 g of protein, about [[2]] 3 to about [[10]] 8 g of fat, about 150 to about 300 calories, and a moisture content of less than about 15% by weight, based on a 55 g serving size, and wherein said energy bar is comprised of an energy bar matrix combined with a fat-carbohydrate matrix in a weight ratio of about 99:1 to about 80:20, and the energy bar matrix is comprised of a solid component

selected from the group consisting of corn starch, oat, rice, wheat, barley, cereal, grains, sorghum, protein, salt, flavors, cocoa powder, flour, fortification ~~blends~~ components, sugars, and combinations thereof, and a carbohydrate based syrup selected from the group consisting of corn syrups, liquid sucrose, honey, high fructose corn syrup, glycerin, and combinations thereof, and the fat-carbohydrate matrix is comprised of about 2 wt.% to about 25 wt.% of one or more fat components selected from the group consisting of chocolate, peanut butter, fat substitutes, vegetable fats, tropical fats, animal fats and combinations thereof, and about 10 wt. % to about 75 wt. % of one or more carbohydrate components selected from the group consisting of starch, sugar, gels, syrups, honey, molasses, and combinations thereof, and

wherein said carbohydrates are selected from the group consisting of starch, sugar, gels, syrups, honey, molasses, and combinations thereof, said fortification components are selected from the group consisting of vitamins, minerals, ~~fiber, antioxidants, amino acids, herbal supplements, polyphenols,~~ and combinations thereof, said protein is selected from the group consisting of whey protein, milk protein, egg protein, casein, peanut flour, nut meats, vegetable protein, and combinations thereof, and said fat is selected from the group consisting of chocolate, peanut butter, fat substitutes, vegetable fats, tropical fats, animal fats and combinations thereof.

22. (Currently Amended) An energy bar having a mean hedonic score for consumer acceptability of at least about 5.2, wherein said energy bar has about [[2]] 15 to about [[55]] 45 g of carbohydrates, about 1 to about 4.5 g of fortification components, about [[5]] 8 to about 40 g of protein, about [[2]] 3 to about [[10]] 8 g of fat, about 150 to about 300 calories, and a moisture content of less than about 15% by weight, based on a 55 g serving size, wherein said protein is

comprised of protein powder and at least 30 wt. % of the protein powder has a mean particle size of at least about 35 microns, and

wherein said carbohydrates are selected from the group consisting of starch, sugar, gels, syrups, honey, molasses, and combinations thereof, said fortification components are selected from the group consisting of vitamins, minerals, ~~fiber, antioxidants, amino acids, herbal supplements, polyphenols~~, and combinations thereof, said protein is selected from the group consisting of whey protein, milk protein, egg protein, casein, peanut flour, nut meats, vegetable protein, and combinations thereof, and said fat is selected from the group consisting of chocolate, peanut butter, fat substitutes, vegetable fats, tropical fats, animal fats and combinations thereof.

23. (Previously Presented) The energy bar of claim 22, wherein said protein powder is selected from the group consisting of animal protein, plant protein, whey protein, soy protein, milk protein, egg protein, casein, peanut flour, nut meats, and combinations thereof.

24. (Previously Presented) The energy bar of claim 22, wherein said protein powder has a particle size distribution such that at least 50% of the particles have a mean particle diameter in the range from about 35 to about 175 microns and less than 10% of the particles have a mean particle diameter in the range from about 10 to about 50 microns.